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SELF INSPECTION CHECKLIST
FOR BURNING MAN FOOD SERVICE

INSTRUCTIONS: This sheet is intended to help you get your playa kitchen set up correctly and ready for inspection. It is not intended to fully inform you of every provision in the Nevada Administrative Code Chapter 446, Food and Drink Establishment Regulations. Knowing those is **YOUR** responsibility. Compliance in your kitchen is **YOUR** responsibility as is protection of public health by serving safe and wholesome food products. **Review the list when you pack and make corrections as needed as you set up for your food service. DO NOT SUBMIT IT WITH YOUR PERMIT APPLICATION!!** Complete the sheet to review with your inspector when he/she comes to look at your booth. Failure to make corrections may result in your food service being delayed for opening, disallowed or closed.

NAME OF CAMP: _____

PERSON IN CHARGE: _____

CHECK ONE: **YES** **NO**

1. Have you obtained a temporary food permit if you are sharing food with the public or serving food in your camp to more than 125 people?

☐☐

CHECK ONE:**YES NO**

- | | | |
|---|--------------------------|--------------------------|
| 2. Are all the foods, drinks and ice being served in your camp for the duration of this event from an approved source ? | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Are all the foods, drinks and ice being served in your camp protected from excessive dust, bare hand contact and public contact? | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Are all the foods, serving containers and ice served in the booth stored off the ground by a minimum of 6”? | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Do you have gloves, tongs, spoons, spatulas, scoops or other approved means to prevent all bare hand contact with ready to eat food? | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Are raw foods such as raw meat products separated from ready to eat foods such as lettuce or sliced tomatoes? | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Have you done all you can to minimize the amount of food preparation in your camp such as using pre-formed burger patties and pre-cut lettuce and produce? | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Are your employee’s and volunteer’s hands and nails clean with no open wounds or sores? Are they wearing gloves? | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. Are your servers and volunteers wearing (clean) adequate clothing with their hair restrained? | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Are your servers and volunteers healthy with no colds, vomiting, diarrheal disease or jaundice? (Please ask them!) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11. Do your servers and volunteers understand that they may not nibble foods, smoke or care for small children while they are working in the camp kitchen during the duration of this event and while serving food to the public? | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. Do you have your hand washing station set up properly and is it fully equipped with soap, warm water, and paper towels? (See attached diagram if in doubt) | <input type="checkbox"/> | <input type="checkbox"/> |

CHECK ONE:**YES NO**

13. Are you storing your wiping cloths in a bucket of sanitizer ☐ ☐
water? Or do you have a sanitizer spray bottle set-up and paper towels?

If using a bucket, are you changing the water at least once every 2 hours?

(Use 2-3 teaspoons of bleach for 2 gallons water and provide
a test kit or test strips to check the concentration.)

(DO NOT ADD SOAP)

14. Are all the foods on your menu that are to be kept cold ☐ ☐
at 41°F or colder? (Please check!)

15. Are all the foods on your menu that are to be kept hot ☐ ☐
at 135°F or hotter? (Please check!)

16. Do you have a properly calibrated stem thermometer ☐ ☐
in your booth to check these temperatures?

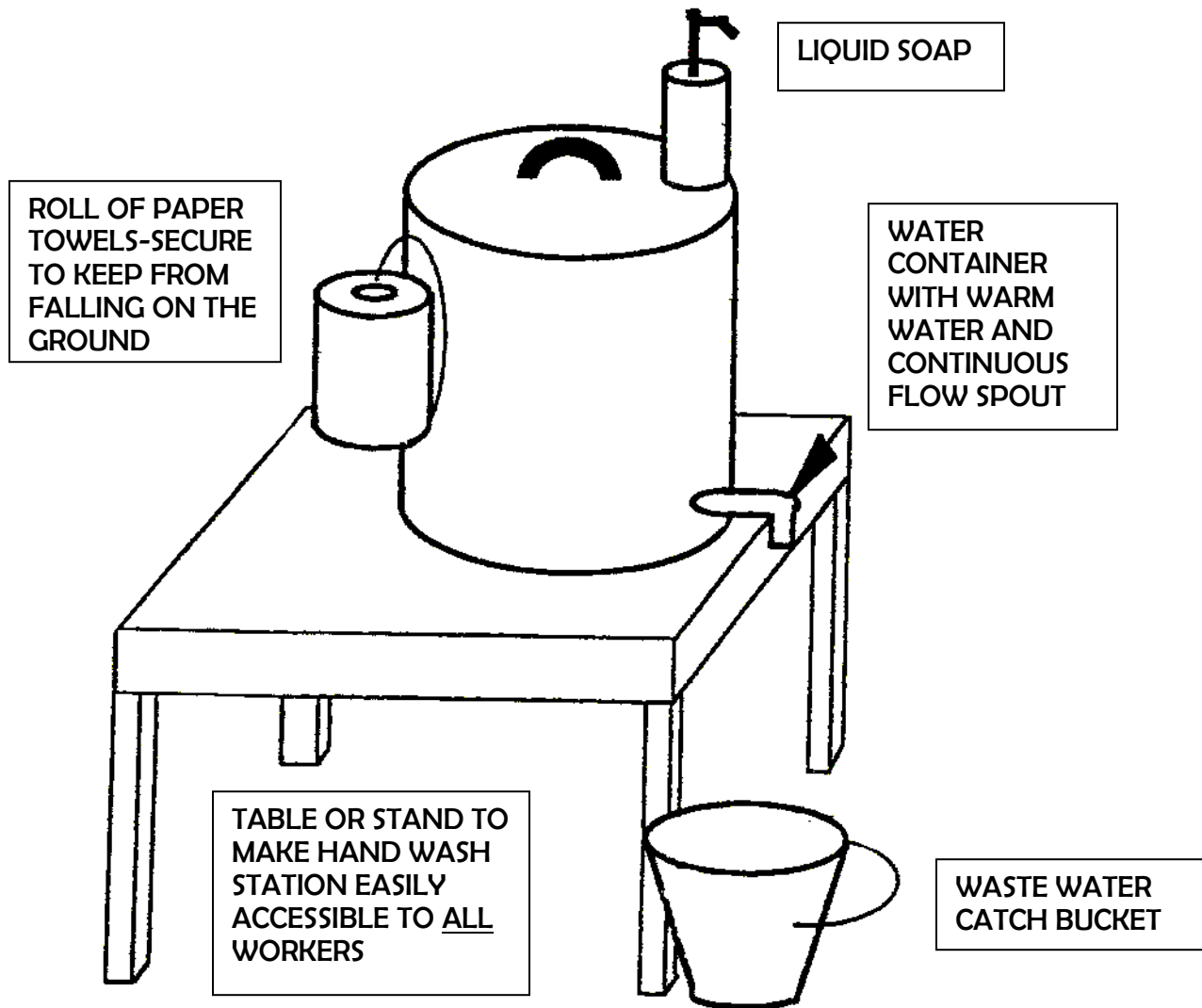
17. Have you educated yourself about the proper minimum ☐ ☐
cooking temperatures for each product you plan to serve?
(For example are you cooking burgers to at least 155°F internally & chicken
to 165 °F.)

18. Do you plan to wash dishes or utensils in your booth? If ☐ ☐
so, have you set-up 3 basins to wash, rinse and sanitize them?

19. Have you started each day in your camp with fresh food ☐ ☐
and have you discarded all left over foods from previous
days? (Improper storage and reheating of food is a major
cause of food borne illness. Please start fresh each day!)

IMPORTANT: You must be able to answer yes to all
questions each day before opening your facility! Please be
sure you are in full compliance before your first inspection.

MANDATORY HANDWASHING STATION SET UP



GLOVES AND HAND SANITIZERS DO NOT TAKE THE PLACE OF THIS REQUIRED HAND WASHING STATION AT ANY TEMPORARY FOOD BOOTH!! THIS IS THE **FIRST** THING YOU SHOULD SET UP AND THE **LAST** THING YOU SHOULD TAKE DOWN IN YOUR BOOTH.